

CLAIMS

1. Low potassium juice having an improved taste obtained by treating juice reamed from fruit and/or vegetable with a cation exchange resin to decrease the potassium content of original raw material juice to no more than one-tenth, preferably no more than one-twentieth, and adding a calcium compound selected from calcium carbonate and calcium hydroxide in the solid state to the juice.

2. The low potassium juice as claimed in claim 1, characterized in that the treatment with a cation exchange resin is a column treatment or batch treatment.

3. The low potassium juice as claimed in claim 1, characterized in that the cation exchange resin is of an H^+ form.

4. A method for producing low potassium juice having an improved taste, characterized by comprising treating juice reamed from fruit and/or vegetable with a cation exchange resin to decrease the potassium content of original raw material juice to no more than one-tenth, preferably no more than one-twentieth, and adding a calcium compound selected from calcium carbonate and calcium hydroxide in the solid state to the juice.

5. The method for producing low potassium juice as claimed in claim 4, characterized in that the treatment with a cation exchange resin is a column treatment or batch treatment.

6. The method for producing low potassium juice as claimed in claim 5, characterized in that the cation exchange resin is of an H^+ form.

7. Low potassium juice having an improved taste obtained by treating juice reamed from fruit and/or vegetable with a cation exchange resin to decrease the potassium content of original raw material juice to no more than one-tenth, preferably no more than one-twentieth, adding a calcium compound selected from calcium carbonate and calcium hydroxide in the solid state to the juice, and adding organic acid.

8. The low potassium juice as claimed in claim 7, characterized in that the organic acid is at least one organic acid selected from the group consisting of vitamin C, citric acid, malic acid, and lactic acid.

9. The low potassium juice as claimed in claim 7, characterized in that the treatment with a cation exchange resin is a column treatment or batch treatment.

10. The low potassium juice as claimed in claim 7, characterized in that the cation exchange resin is of an H⁺ form.

11. Powdered low potassium juice obtained by treating juice reamed from fruit and/or vegetable with a cation exchange resin to decrease the potassium content of original raw material juice to no more than one-tenth, preferably no more than one-twentieth, adding a calcium compound selected from calcium carbonate and calcium hydroxide in the solid state to the juice, adding an excipient, and subjecting the mixture to freeze-drying treatment.

12. The powdered low potassium juice as claimed in claim 11, characterized in that the treatment with a cation exchange resin is a column treatment or batch treatment.

13. The powdered low potassium juice as claimed in claim 11, characterized in that the cation exchange resin is of an H⁺ form.

14. Low potassium juice-containing food, characterized by containing the low potassium juice as claimed in claim 1 or 7, or powdered low potassium juice as claimed in claim 11.

15. Low potassium juice-containing food as jelly, characterized by comprising the low potassium juice as claimed in claim 1 or 7

or powdered low potassium juice as claimed in claim 11, a gelling agent, a thickener, and carbohydrates.

16. Low potassium juice-containing food as jelly, characterized by hot filling a heated mixture of food consisting of the low potassium juice as claimed in claim 1 or 7 or powdered low potassium juice as claimed in claim 11, a gelling agent, and carbohydrates in a soft container equipped with a mouthpiece having a cap.

17. Low potassium juice-containing food as gummy, characterized by comprising the low potassium juice as claimed in claim 1 or powdered low potassium juice as claimed in claim 11, a gelatin, carbohydrates, an organic acid, and a flavoring.

18. Low potassium juice-containing food as candy, characterized by comprising the low potassium juice as claimed in claim 1 or 7 or powdered low potassium juice as claimed in claim 11, carbohydrates, and a flavoring.

19. Low potassium juice for patients suffering from kidney failure, characterized by comprising juice reamed from fruit and/or vegetable being decreased the potassium content thereof to no more than one-tenth, preferably no more than one-twentieth and having 0.5 to 20 g/kg of a calcium compound.